

APPETIZERS

- CHEESY GARLIC PIZZA BREAD**\$9
pizza dough baked with garlic, olive oil, fresh herbs, parmigiano and mozzarella
- MEATBALLS**\$10
our classic meatballs baked in tomato sauce, topped with parmigiano and fresh basil
- MOZZARELLA STICKS**\$11
served with marinara sauce
- ZUCCHINI STICKS**\$11
served with marinara sauce
- CHICKEN FINGERS & FRENCH FRIES**\$13
- WINGS**\$15
buffalo with blue cheese dip and celery OR bbq with ranch and celery
- ARANCINI**\$9
risotto balls stuffed with smoked mozzarella and braised beef
- TRUFFLE GARLIC FRIES**\$11
garlic, fresh oregano, parmigiano and truffle salt, served with lemon-basil aioli
- FRIED CALAMARI**\$14
breaded calamari choice of: marinara OR lemon-basil aioli
with Fried Hot Cherry Peppers Slices +\$1.50
- MOZZARELLA CAPRESE**\$13
fresh mozzarella, served over fresh tomato slices and basil
- STEAMED CLAMS**\$14
littleneck clams steamed in a garlic, white wine and butter sauce, with grilled bread and lemon
- STEAMED MUSSELS**\$15
P.E.I. mussels steamed with garlic, fennel, tomato, fresh herbs and white wine, served with grilled bread
- ANTIPASTO PLATTER**\$19
a selection of cured meats, cheeses, marinated olives, roasted red peppers, with grilled bread

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Management advises that food prepared here may contain or have come in contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish or fish. Our customer's safety is of our utmost importance. Please do not take any unnecessary risks. Management cannot assure any cross contamination of these ingredients with your dish.

SIGNATURE PIZZAS

Individual ● (12") Large ● (16") Sicilian ■ (17"x11")

- CLASSIC CHEESE** ●(12") \$13 (16") \$19
the capriccio original, tomato sauce and mozzarella
- MARGHERITA** ●(12") \$15 (16") \$25
san marzano tomatoes, fresh mozzarella, fresh basil, garlic, olive oil
- SICILIAN** ■\$21
thick-crust pan pizza with mozzarella and tomato sauce
- BROOKLYN SQUARE** ■\$25
L&B style sicilian, fresh mozzarella with tomato sauce on top
- GRANDMA PIZZA** ■\$25
thin-crust sicilian, san marzano tomatoes, fresh mozzarella, garlic, basil
- WHITE PIZZA** ●(12") \$15 (16") \$25
garlic, fresh ricotta, mozzarella, pecorino
- SALAD PIZZA (Cold)** ●(12") \$14 (16") \$23
pizza sauce, mixed greens, sliced tomatoes, oregano, salt, pepper and extra virgin olive oil
- ARUGULA SALAD PIZZA (Cold)** ●(12") \$17 (16") \$27
pizza sauce, arugula, prosciutto, cherry tomato, shaved parmigiano, balsamic reduction
- DIABLO** ●(12") \$18 (16") \$26
tomato sauce, mozzarella, spicy soppressata, hot honey, basil
- EGGPLANT SPECIAL** ●(12") \$18 (16") \$26
fried eggplant, whipped ricotta, fresh chopped tomato, mozzarella
- TRUFFLE MUSHROOM** ●(12") \$18 (16") \$28
marinated roasted cremini, oyster and shiitake mushrooms, truffle oil, arugula and whipped ricotta
- BUFFALO CHICKEN** ●(12") \$17 (16") \$25
buffalo chicken, mozzarella, tomato sauce
- BBQ CHICKEN** ●(12") \$17 (16") \$25
bbq chicken, mozzarella, tomato sauce
- SAUSAGE & RABE** ■\$25
crumbled sausage, sauteed broccoli rabe, garlic, mozzarella
- CHICKEN SCARPARIELLO PIZZA** ●(12") \$17 (16") \$25
chicken, hot cherry peppers and crumbled sausage in a white wine sauce
- CHICKEN BACON RANCH PIZZA** ●(12") \$17 (16") \$25
chicken cutlet, bacon, mozzarella and ranch dressing

**Individual Pies Available with
Gluten-Free OR Cauliflower Crust +\$4**

TOPPINGS

—\$3.50 EA—

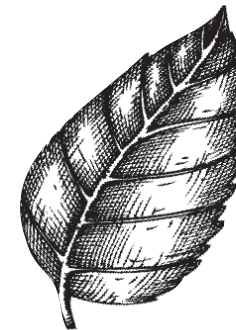
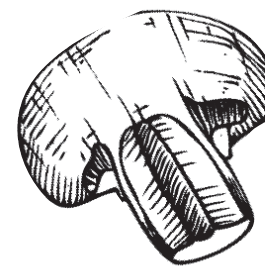
- Extra Cheese • Fresh Basil • Hot Honey • Fresh Garlic
Fried Capers • Red Onion • Black Olive • Balsamic Reduction
Truffle Oil • Pepperoni • Meatball • Sausage • Ham • Bacon
Eggplant • Mushroom • Sundried Tomato • Spinach • Broccoli
Hot Cherry Pepper • Caramelized Onion • Pineapple
Roasted Red Pepper • Green Pepper • Fresh Mozzarella
Gorgonzola • Ricotta • Anchovy • Pesto

—\$6.00 EA—

- Chicken Cutlet • BBQ Chicken • Buffalo Chicken
Spicy Soppressata • Prosciutto • Baby Clams
Rock Shrimp • Broccoli Rabe • Roasted Mushroom Mix

CALZONES & ROLLS

- CHEESE CALZONE**\$9
stuffed with fresh ricotta and mozzarella
add toppings to customize
- SPINACH ROLL**\$9
spinach, garlic, mozzarella
- PINWHEELS**\$4 EA
broccoli OR spinach OR meat
- PEPPERONI ROLLS**\$1.50 EA
- GARLIC KNOTS (6)**\$3.50
- CHICKEN PARM ROLL**\$9
chicken cutlet, tomato sauce, mozzarella
- MEATBALL PARM ROLL**\$9
meatballs, tomato sauce, mozzarella
- SAUSAGE & PEPPER ROLL**\$9
italian sausage, green peppers, mozzarella

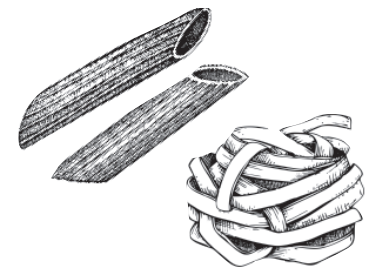


SIDES

- SIDE SALAD (GARDEN OR CAESAR)**\$6
- BROCCOLI RABE**\$8
- SPINACH**\$7
- BROCCOLI**\$7
- MIXED VEGGIES**\$8
- GARLIC SMASHED FINGERLINGS**\$5
- FRENCH FRIES**\$5

PASTA

- SPAGHETTI & MEATBALLS**\$17
- PENNE ALLA VODKA**\$17
classic pink sauce, fresh basil and parmigiana
ADD GRILLED CHICKEN • ITALIAN SAUSAGE • PROSCIUTTO +\$5
- GNOCCHI CON PESTO**\$17
homemade potato dumplings, pesto cream sauce, parsley and parmigiana reggiano
ADD GRILLED CHICKEN • ITALIAN SAUSAGE • PROSCIUTTO +\$5
- PENNE PRIMAVERA**\$18
a medley of fresh garden vegetables sauteed in a light garlic and extra virgin olive oil sauce, over penne
- FETTUCCINE ALFREDO**\$18
fresh pasta in a parmigiana, butter and cream sauce
ADD GRILLED CHICKEN • ITALIAN SAUSAGE • PROSCIUTTO +\$5
- MUSHROOM TAGLIATELLE**\$18
fresh pasta with sauteed shallots, cremini, shiitake and oyster mushrooms, white wine, cream and pecorino romano
- TAGLIATELLE WITH RAGU BOLOGNESE**\$18
fresh pasta with braised beef ragu, fresh basil, cream and parmigiana reggiano
- LINGUINI CON VONGOLE**\$18
littleneck clams, garlic, white wine, fresh oregano, extra virgin olive oil, parsley
- CAVATELLI CON SALSICCIA**\$19
sauteed garlic, fennel sausage, broccoli rabe and pecorino romano
- LINGUINI PESCATORE**\$30
littleneck clams, mussels, calamari, shrimp with garlic and marinara sauce, finished with basil, extra-virgin olive oil



BAKED DISHES

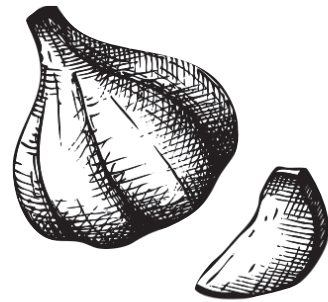
- BAKED ZITI**\$17
penne with ricotta, mozzarella, parmigiana and tomato sauce
- BAKED RAVIOLI**\$17
ravioli baked with tomato sauce and mozzarella
- LASAGNA**\$18
layered pasta with seasoned ground beef, ricotta, mozzarella, parmigiana and tomato sauce
- EGGPLANT ROLLATINI**\$20
battered eggplant rolled with ricotta, mozzarella, parmigiana and tomato sauce, served over spaghetti OR penne
- EGGPLANT PARMIGIANA**\$20
battered eggplant, tomato sauce and mozzarella, served over spaghetti OR penne

SALADS

- GARDEN SALAD**(SIDE) \$6 (FULL) \$10
mixed greens, carrot, tomato, olive, cucumber, onion,
house vinaigrette
- CAESAR SALAD**(SIDE) \$6 (FULL) \$11
romaine lettuce, shaved parmigiano, rustic croutons,
house made caesar dressing
- GREEK SALAD** \$11
romaine lettuce, tomato, cucumber, red onion, kalamata, feta,
rustic croutons, oregano, house vinaigrette
- CAPRICCIO COBB**\$13
mixed greens, chicken cutlet, bacon, gorgonzola, tomato, hard-boiled egg,
house vinaigrette
- ARUGULA & FENNEL SALAD** \$11
shaved fennel, baby arugula, cherry tomato, shaved parmesan,
lemon-dijon vinaigrette
- FARRO HARVEST BOWL**\$13
farro grains, broccoli rabe, golden raisins, roasted red pepper,
pecorino, white balsamic vinaigrette
- BABY SPINACH SALAD**\$12
dried cranberry, gorgonzola, candied walnut, red onion, sliced pear,
creamy balsamic vinaigrette
- CHOPPED SALAD**\$13
mixed greens, carrots, tomatoes, olives, cucumbers, onions, gorgonzola,
chickpeas, house vinaigrette

SALAD ADDITIONS:

- Grilled Chicken OR Chicken Cutlet \$5
Grilled Shrimp (5) \$6
Pan-Seared Salmon \$9



SOUPS

\$8 Per Pint

- MINISTRONE
PASTA E FAGIOLI
CHICKEN NOODLE
LENTIL

HOT SANDWICHES & PANINIS

- CHICKEN CUTLET WEDGE** \$10.50 with Mozz \$11.50
breaded chicken cutlet with tomato sauce
on a hero
- EGGPLANT WEDGE** \$10.50 with Mozz \$11.50
battered eggplant with tomato sauce on
a hero
- MEATBALL WEDGE** \$10.50 with Mozz \$11.50
house made meatballs with tomato sauce on
a hero
- SAUSAGE & PEPPER WEDGE** \$10.50 with Mozz \$11.50
italian sausage and peppers with tomato sauce
on a hero
- VEAL CUTLET WEDGE** \$14 with Mozz \$15
breaded veal cutlet with tomato sauce on
a hero
- FRIED SHRIMP WEDGE** \$14 with Mozz \$15
breaded shrimp with tomato sauce on a hero
- GRILLED CHICKEN & RABE** \$13
grilled chicken and broccoli rabe on a hero
- PARMA PANINI** \$12
prosciutto, tomato, basil and fresh mozzarella, pressed on our homemade
ciabatta bread
- TRI-COLOR PANINI** \$11
fresh mozzarella, tomato, basil and aged balsamic, pressed on our
homemade ciabatta bread
- POLLO PANINI** \$12
grilled chicken, roasted red peppers, fresh mozzarella and pesto,
pressed on our homemade ciabatta bread

COLD SANDWICHES & WRAPS

- ITALIAN COMBO** \$14
prosciutto, soppressata, cappicola, greens, tomato, house vinaigrette
and sharp provolone on a hero
- GRILLED CHICKEN** \$11
lettuce, tomato and lemon-basil aioli on our homemade ciabatta roll or wrap
- THE CAPRA** \$12
grilled chicken, roasted red peppers, goat cheese, baby arugula,
balsamic and olive oil on our homemade ciabatta roll
- THE NUCCIO** \$12
chicken cutlet, hot cherry peppers, sharp provolone, mixed greens,
lemon-basil aioli on our homemade ciabatta roll
- TURKEY BLT** \$11
sliced turkey breast, sundried tomato aioli, smoked bacon,
mixed greens, tomato, on our homemade ciabatta roll
- CHICKEN CAESAR WRAP** \$11
grilled chicken, romaine lettuce, croutons, parmesan and caesar dressing
- GREEK CHICKEN WRAP** \$11
grilled chicken, romaine lettuce, feta, tomato, olive, cucumber and
red onion with house vinaigrette
- PORTOBELLO WRAP** \$11
marinated portobello, baby spinach, roasted red peppers, goat cheese
spread with creamy balsamic vinaigrette

ASK ABOUT OUR
CATERING AND PRIVATE DINING ROOM

CLASSICS

Served With A Choice of
Penne, Spaghetti OR Side Salad

	CHICKEN	VEAL	SHRIMP
PARMIGIANA	\$23	\$26	\$25
baked with tomato sauce and mozzarella			
FRANCESE	\$23	\$26	\$25
egg-battered, white wine and lemon sauce			
MARSALA	\$23	\$26	
mushrooms in a marsala wine brown sauce			
SCARPARIELLO	\$23	\$26	
sausage, hot cherry peppers and potato in a white wine sauce			
PICCATA	\$23	\$26	\$25
butter, lemon, white wine and capers			
SORRENTINO	\$23	\$26	
layered with eggplant, prosciutto and mozzarella in a brown sauce			

HOUSE SPECIALTY

- SEARED SALMON**..... \$25
crispy-skin salmon filet with sauteed spinach, garlic smashed fingerlings
and a lemon, white wine and butter sauce
- GRILLED HANGER STEAK**..... \$30
marinated and roasted cremini, shiitake and oyster mushroom,
garlic smashed fingerlings
- SHRIMP SCAMPI**.....\$24
sauteed shrimp, garlic, butter, white wine, parsley and lemon
over spaghetti

KIDS CORNER

- CHICKEN FINGERS**.....\$10
with fries OR broccoli
- SPAGHETTI**

with meatball \$10

PENNE

with butter and parmesan cheese \$9

PENNE

with broccoli and chicken \$10

PENNE

with marinara sauce \$9

Take Out Menu



OPEN DAILY: 11AM-10PM

337 South Riverside Avenue
Croton on Hudson, NY
914-827-9123

ORDER ONLINE AT:
WWW.CAPRICCIOPIZZA.COM